

CLAIMS

We claim

1. A method for preparing a flavored beverage, comprising the following steps:
 - (a) adding trehalose to a normally bitter/cardboard-tasting protein; wherein the
5 trehalose is substantially distributed throughout the normally bitter/cardboard-
tasting protein; and wherein the trehalose and the normally bitter/cardboard-tasting
protein form a mixture;
 - (b) removing water from the mixture, wherein the mixture is substantially dehydrated;
 - (c) adding the mixture to a flavored beverage; wherein the mixture has a substantially
10 neutral effect on the flavor of the beverage.
2. A method for preparing a flavored beverage, comprising the following steps:
 - (a) adding trehalose to whey protein; wherein the trehalose is substantially distributed
throughout the whey protein; and wherein the trehalose and the whey protein form
a mixture;
 - 15 (b) removing water from the mixture, wherein the mixture is substantially dehydrated;
 - (c) adding the mixture to a flavored beverage; wherein the mixture has a substantially
neutral effect on the flavor of the beverage.
3. The method described in claim 1, wherein the normally bitter/cardboard-tasting protein
is selected from the group consisting of soy protein and casein protein.
- 20 4. The method described in claim 1, wherein the normally bitter/cardboard-tasting protein
is in a form selected from the group consisting of isolate, condensate, and hydrolyzate.
5. The method described in claim 1, claim 2, or claim 3, wherein the beverage is selected
from the group consisting of sport beverages, meal replacement beverages, nutritional
supplement beverages, fruit juices, and soda pop.
- 25 6. A method for preparing an additive for a beverage, comprising the following steps:
 - (a) adding trehalose to a normally bitter/cardboard-tasting protein; wherein the
trehalose is substantially distributed throughout the normally bitter/cardboard-
tasting protein; and wherein the trehalose and the normally bitter/cardboard-tasting
protein form a mixture;
 - 30 (b) removing water from the mixture; wherein the mixture is substantially dehydrated;
 - (c) formulating the substantially dehydrated mixture into at least part of the additive;
wherein the additive has a substantially neutral effect on the flavor of the beverage.

7. A method for preparing an additive for a beverage, comprising the following steps:
 - (a) adding trehalose to whey protein; wherein the trehalose is substantially distributed throughout the whey protein; and wherein the trehalose and the whey protein form a mixture;
 - 5 (b) removing water from the mixture; wherein the mixture is substantially dehydrated;
 - (c) formulating the substantially dehydrated mixture into at least part of the additive; wherein the additive has a substantially neutral effect on the flavor of the beverage.
8. The method described in claim 6, wherein the normally bitter/cardboard-tasting protein is selected from the group consisting of soy protein and casein protein.
- 10 9. The method described in claim 6, wherein the normally bitter/cardboard-tasting protein is in a form selected from the group consisting of isolate, condensate, and hydrolyzate.
10. The method described in claim 6, claim 7, or claim 8, wherein the beverage is selected from the group consisting of sport beverages, meal replacement beverages, nutritional supplement beverages, fruit juices, and soda pop.
- 15 11. An additive for a beverage, comprising a normally bitter/cardboard-tasting protein and trehalose; wherein the trehalose is substantially distributed throughout the normally bitter/cardboard-tasting protein; wherein the normally bitter/cardboard-tasting protein and trehalose form a substantially dehydrated mixture; and wherein the additive has a substantially neutral effect on the flavor of the beverage.
- 20 12. An additive for a beverage, comprising whey protein and trehalose; wherein the trehalose is substantially distributed throughout the whey protein; wherein the whey protein and trehalose form a substantially dehydrated mixture; and wherein the additive has a substantially neutral effect on the flavor of the beverage.
13. The additive described in claim 11, wherein the normally bitter/cardboard-tasting protein is selected from the group consisting of soy protein and casein protein.
- 25 14. The additive described in claim 11, wherein the normally bitter/cardboard-tasting protein is in a form selected from the group consisting of isolate, condensate, and hydrolyzate.
15. The additive described in claim 11, claim 12, or claim 13, wherein the beverage is selected from the group consisting of sport beverages, meal replacement beverages, nutritional supplement beverages, fruit juices, and soda pop.
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16. A beverage comprising an additive; wherein the additive comprises a normally bitter/cardboard-tasting protein and trehalose; wherein the trehalose is substantially distributed throughout the normally bitter/cardboard-tasting protein; wherein the normally bitter/cardboard-tasting protein and trehalose form a substantially dehydrated mixture; and wherein the additive has a substantially neutral effect on the flavor of the beverage.
17. A beverage comprising an additive; wherein the additive comprises whey protein and trehalose; wherein the trehalose is substantially distributed throughout the whey protein; wherein the whey protein and trehalose form a substantially dehydrated mixture; and wherein the additive has a substantially neutral effect on the flavor of the beverage.
18. The additive described in claim 16, wherein the normally bitter/cardboard-tasting protein is selected from the group consisting of soy protein and casein protein.
19. The additive described in claim 16, wherein the normally bitter/cardboard-tasting protein is in a form selected from the group consisting of isolate, condensate, and hydrolyzate.
20. The additive described in claim 16, claim 17, or claim 18, wherein the beverage is selected from the group consisting of sport beverages, meal replacement beverages, nutritional supplement beverages, fruit juices, and soda pop.
21. The flavored beverage prepared by the method described in claim 1, claim 2, or claim 3.
22. The additive prepared by the method described in claim 6, claim 7, or claim 8.